

DERWENT-ACC-NO: 1973-30289U

DERWENT-WEEK: 197321

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TITLE: Preservation of foods - by adding bacteriolytic  
enzyme  
and glycine

PATENT-ASSIGNEE: EISAI CO LTD[EISA]

PRIORITY-DATA: 1970JP-0113616 (December 19, 1970)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES
MAIN-IPC			
JP 73016613 B		N/A	000 N/A

INT-CL (IPC): A23L003/00

ABSTRACTED-PUB-NO: JP 73016613B

BASIC-ABSTRACT:

Storage stability of foods is improved by adding bacteriolytic enzyme  
and  
glycine. The method may be applied to meat, fish paste, butter,  
cheese, fruit

juice, uncooked noodles, bean jam, custard cream, fresh cream, ice  
cream, etc.

Bacteriolytic enzyme may be added to food in an amt. of 5 to 100 ppm  
and

glycine may be added in an amount of 0.1 to 2.5 wt.% based on food.

.0005 - .01%

Suitable

bacteriolytic enzymes are lysozyme, enzymes produced by *Bacillus subtilis*,

*Streptomyces griseovirens*, *Brevibacterium lyticum*, etc.

TITLE-TERMS: PRESERVE FOOD ADD BACTERIA ENZYME  
GLYCINE

DERWENT-CLASS: D13 D16 E16

CPI-CODES: D03-H02; E10-B02B;

CHEMICAL-CODES:

Chemical Indexing M3 \*01\*

Fragmentation Code

H1 J1 M311 M332 M321 M280 M342 M340 M380 M391

H181 J171 M620 Q224 Q225 M510 J0 M520 M530 M540

M781 R004 M416 M902